

**AMENDMENTS TO THE CLAIMS:**

Claims 10 and 11 are cancelled without prejudice or disclaimer. Claim 1 is amended. Claims 15 and 16 are added. The following is the status of the claims of the above-captioned application, as amended.

1. (Currently amended) A method for the production of ~~an enzyme of interest a protease or peptidase~~, on an industrial scale, comprising
  - a) fermentation of a microbial strain producing ~~an enzyme of interest a protease or peptidase~~ in a fermentation medium comprising one or more partially prehydrolysed complex N-sources, wherein said partially prehydrolysed N-sources are sterilised separately from any other source containing carbohydrates, the prehydrolysis being achieved by addition of an acid and/or a hydrolytic enzyme ~~and resulting in a hydrolysis of between 1 and 20% of peptide bonds of the complex N-sources~~; and
  - b) recovering the ~~enzyme of interest protease or peptidase~~ from the fermentation broth.
2. (Currently amended) The method according to claim 1, wherein the ~~enzyme of interest is selected from the group consisting of an amylase, a cellulase, a lipase, an oxidoreductase, a carbohydrate, and protease is a non-destructive protease or peptidase~~.
3. (Currently amended) The method according to claim 1, wherein the ~~enzyme protease~~ is a self-destructive protease or peptidase.
4. (Original) The method according to claim 1, wherein the microbial strain is a bacterium or a fungus.
5. (Original) The method according to claim 4, wherein the bacterium is a *Bacillus* strain.
6. (Original) The method according to claim 1, wherein the complex N-sources are proteins of plant origin containing less than 10% of carbohydrate.
7. (Original) The method according to claim 1, wherein the complex N-sources are selected from the group consisting of potato protein and pea protein.

8. (Original) The method according to claim 1, wherein the complex N-sources are proteins of animal origin containing less than 10 % of carbohydrate.

9. (Original) The method according to claim 1, wherein the complex N-sources are selected from the group consisting of blood proteins, fish muscle proteins and animal muscle proteins.

10. (Cancelled)

11. (Cancelled)

12. (Original) The method according to claim 1, wherein the amount of prehydrolysed complex N-sources is added in an amount of at least 5 % (w/w) of the total amount of N-Kjeldahl added to the fermentation medium.

13. (Original) The method according to claim 1, wherein the fermentation medium is of at least 50 litres.

14. (Original) The method according to claim 1, wherein the fermentation occurs via a repeated batch, a fed batch, a repeated fed batch or a continuous process.

15. (New.) The method according to claim 1, wherein the method is a method for production of a peptidase.

16. (New.) The method according to claim 1, wherein the prehydrolysis results in a hydrolysis of between 2 and 20% of peptide bonds of the complex N-sources.